Whirlpool®

BUILT-IN MICROWAVE OVEN

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-253-1301**.

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www.whirlpool.com

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Models GMC275 GMC305

W10162174A

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MICROWAVE OVEN SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

⚠DANGER

You can be killed or seriously injured if you don't <u>immediately</u> follow instructions.

⚠WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- Read all instructions before using the microwave oven.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found in this section.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – may explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- Do not deep fry in oven. Microwaveable utensils are not suitable and it is difficult to maintain appropriate deep frying temperatures.
- Do not use paper products when appliance is operated in the “PAN BROWN” mode.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- As with any appliance, close supervision is necessary when used by children.
- The microwave oven should be serviced only by qualified service personnel. Contact nearest authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

  To reduce the risk of injury to persons:

  – Do not overheat the liquid.

  – Stir the liquid both before and halfway through heating it.

  – Do not use straight-sided containers with narrow necks.

  – After heating, allow the container to stand in the microwave oven for a short time before removing the container.

  – Use extreme care when inserting a spoon or other utensil into the container.
- Do not store the microwave oven outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- See door surface cleaning instructions in the “Oven Care” section.
- To reduce the risk of fire in the oven cavity:
  – Do not overcook food. Carefully attend the microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  – Remove wire twist-ties from paper or plastic bags before placing bags in oven.
  – If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  – Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

(1) Door (bent),

(2) Hinges and latches (broken or loosened),

(3) Door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

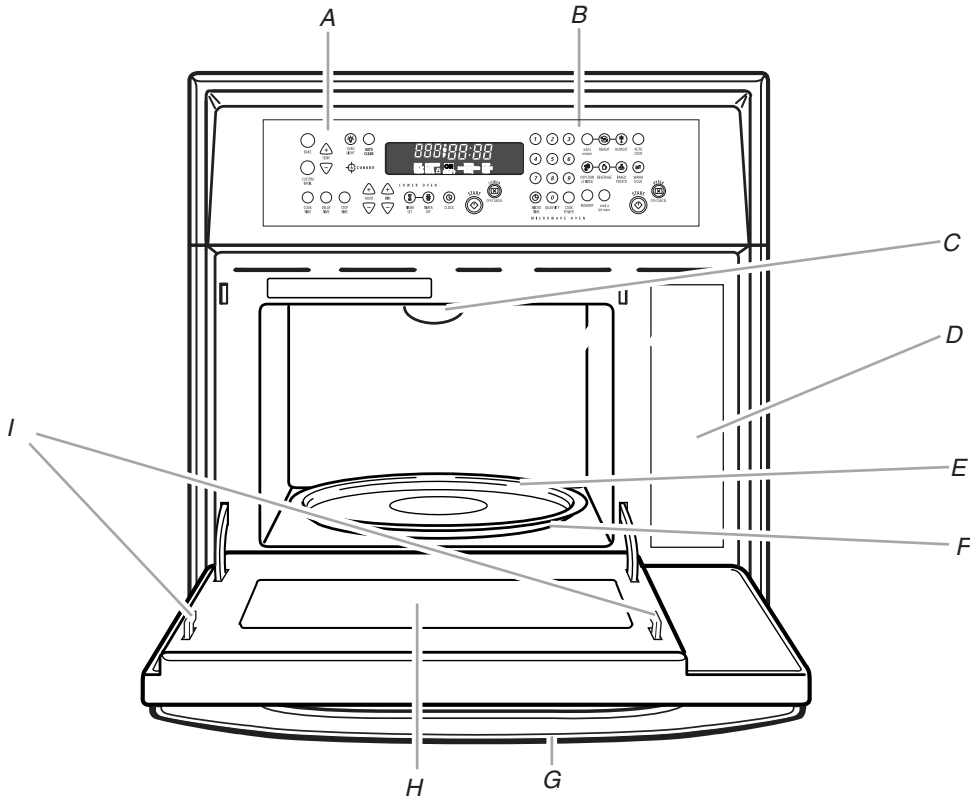
Electrical Requirements

Observe all governing codes and ordinances. The microwave oven is connected to a 110-volt side of the 240-volt circuit required for the lower oven. If the incoming voltage to the microwave oven is less than 110-volt cooking times may be longer. Have a qualified electrician check your electrical system.

This device complies with Part 18 of the FCC Rules.

PARTS AND FEATURES

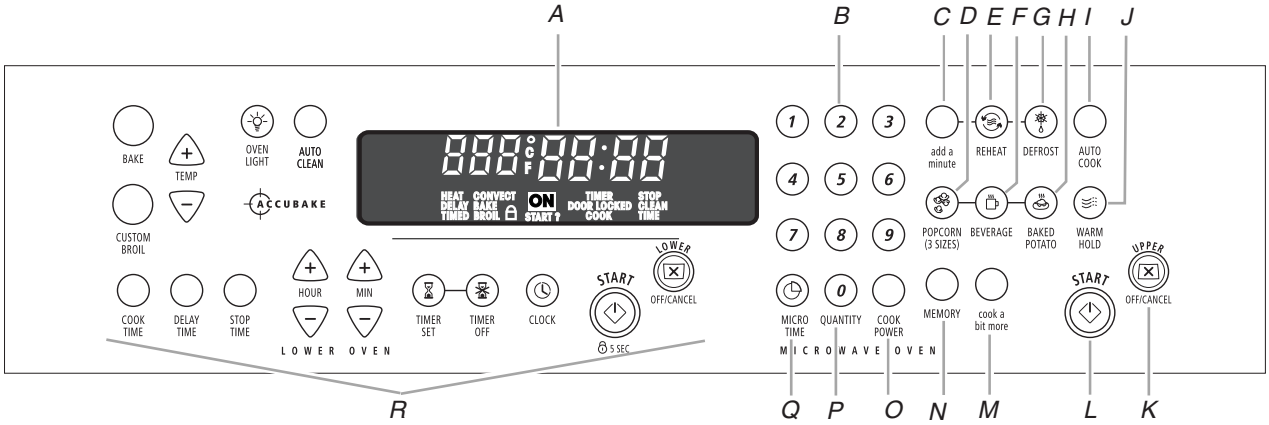
This manual covers different models. The oven you have purchased may have some or all of the parts and features listed. The location and appearance of the features shown here may not match those of your model.



A. Lower oven control
B. Microwave oven control
C. Light
D. Cooking guide label
E. Glass turntable
F. Removable turntable support
G. Door handle
H. Metal shielded window
I. Door safety lock system

This unit must be connected to a 240-volt circuit.

MICROWAVE OVEN CONTROL



A. Electronic display
B. Number pads
C. Add a minute
D. Microwave popcorn (3 sizes)
E. Microwave reheating
F. Microwave beverage
G. Microwave defrosting
H. Microwave baked potato
I. Auto cook
J. Warm hold
K. Microwave upper off/cancel
L. Start microwave
M. Cook a bit more
N. Memory
O. Microwave cooking power
P. "0" quantity
Q. Micro time (multistage cooking)
R. Lower oven controls

MICROWAVE OVEN USE

A magnetron in the oven produces microwaves which reflect off the metal floor, walls and ceiling and pass through the turntable and appropriate cookware to the food. Microwaves are attracted to and absorbed by fat, sugar and water molecules in the food, causing them to move, producing friction and heat which cooks the food.

- Do not lean on or allow children to swing on the microwave oven door.
- Do not operate microwave oven when it is empty.
- The turntable must be in place and correct side up when microwave oven is in use. Do not use if turntable is chipped or broken. See “Assistance or Service” section to reorder.
- Baby bottles and baby food jars should not be heated in microwave oven.
- Clothes, flowers, fruit, herbs, wood, gourds, paper, including brown paper bags and newspaper, should not be dried in microwave oven.
- Do not use the microwave oven for canning, sterilizing or deep frying. The microwave oven cannot maintain appropriate temperatures.
- Paraffin wax will not melt in the microwave oven because it does not absorb microwaves.
- Use oven mitts or pot holders when removing containers from microwave oven.
- Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for 5 minutes. They will finish cooking while standing.
- Do not cook or reheat whole eggs inside the shell. Steam buildup in whole eggs may cause them to burst. Cover poached eggs and allow a standing time.

Food Characteristics

When microwave cooking, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

Amount of Food

The more food heated at once, the longer the cook time. Check for doneness and add small increments of time if necessary.

Size and Shape

Smaller pieces of food will cook more quickly than larger pieces, and uniformly shaped foods cook more evenly than irregularly shaped food.

Starting Temperature

Room temperature foods will heat faster than refrigerated foods, and refrigerated foods will heat faster than frozen foods.

Composition and Density

Foods high in fat and sugar will reach a higher temperature, and will heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

Cooking Guidelines

Covering

Covering food helps retain moisture, shorten cook time and reduce spattering. Use the lid supplied with cookware. If a lid is not available, wax paper, paper towels or plastic wrap approved for microwave ovens may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam. Condensation on the door and cavity surfaces is normal during heavy cooking.

Stirring and Turning

Stirring and turning redistribute heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible, turn food over from bottom to top.

Arranging

If heating irregularly shaped or different sized foods, arrange the thinner parts and smaller sized items toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

Piercing

Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers, hot dogs, and sausage. Prick in several places to allow steam to vent.

Shielding

Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones and foods such as chicken wings, leg tips and fish tail. See “Aluminum Foil and Metal” first.

Standing Time

Food will continue to cook by the natural conduction of heat even after the microwave cooking cycle ends. The length of standing time depends on the volume and density of the food.

Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

MATERIAL	RECOMMENDATIONS
Aluminum Foil, Metal	See “Aluminum Foil and Metal” section.
Browning Dish	Bottom must be at least 3⁄16" (5 mm) above the turntable. Follow manufacturer’s recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer’s recommendations.
Melamine	Follow manufacturer’s recommendations.

MATERIAL	RECOMMENDATIONS
Paper: Towels, Dinnerware, Napkins	Use nonrecycled and those approved by the manufacturer for microwave oven use.
Plastic: Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Styrofoam*	Do not use in microwave oven.
Straw, Wicker, Wooden Containers	Do not use in microwave oven.
Wax Paper	Acceptable for use.

To Test Cookware or Dinnerware for Microwave Use:

1. Put cookware or dinnerware in microwave oven with 1 cup (250 mL) of water beside it.
2. Cook at 100% cooking power for 1 minute.

Do not use cookware or dinnerware if it becomes hot and the water stays cool.

Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the microwave oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the microwave oven.

OK for Use

Racks and bakeware supplied with the microwave oven (on some models), aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- Do not allow aluminum foil or metal to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- Do not allow contact with another metal object during cooking.

Do Not Use

Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples and objects with gold or silver trim or a metallic glaze should not be used in the microwave oven.

Cooking Power

Many recipes for microwave cooking specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

COOK POWER CHART

PERCENT/ NAME	NUMBER	USE
100%, High (default setting)	10	Quick heating convenience foods and foods with high water content, such as soups, beverages and most vegetables.
90%	9	Cooking small, tender pieces of meat, ground meat, poultry pieces and fish fillets. Heating cream soups.
80%	8	Heating rice, pasta or casseroles. Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf.
70%, Medium-High	7	Reheating a single serving of food.
60%	6	Cooking sensitive foods such as cheese and egg dishes, pudding and custards. Cooking non-stirrable casseroles, such as lasagna.
50%, Medium	5	Cooking ham, whole poultry and pot roasts. Simmering stews.
40%	4	Melting chocolate. Heating bread, rolls and pastries.
30%, Medium-Low, Defrost	3	Defrosting bread, fish, meats, poultry and precooked foods.
20%	2	Softening butter, cheese, and ice cream.
10%, Low	1	Taking chill out of fruit.

Cook Power

To Use:

1. Put food into oven and close door.
2. Touch number pads to set a length of time to cook. Oven automatically cooks at high cook power.
3. Touch COOK POWER to set a cooking power other than 100%. Each time you touch Cook Power, the cook power will decrease by 10%. Choose a cooking power using the Cooking Power chart.
4. Touch START. The display will count down the cook time.

NOTES:

- If you want to add more time during or after cooking, use Add A Minute or Cook A Bit More.
- To reset the cooking time after setting the Cook Power, you must type in 4 digits.
- To change cooking time after cooking has started, first open and close the door. Then, enter the desired cooking time as described above, and touch START.
- When cooking time ends, “End” will appear on the display, and 4 tones will sound.
- For additional cooking and reheating information, see the following Microwave Cook Time Chart.

MICROWAVE COOK TIME CHART

These times are approximate and may need to be adjusted to suit individual taste.

FOOD	COOK TIME (in minutes and seconds)	COOK POWER
Meats, Poultry, Fish, Seafood		
Ground Beef for Casseroles (1 lb [0.45 kg])	5:00-6:00	100%
Ground Beef Patties (2) Ground Beef Patties (4)	Side 1: 2:00, Side 2: 1:30-2:30 Side 1: 2:30, Side 2: 2:00-3:00	100% 100%
Meat Loaf (1½ lbs [0.7 kg])	20:00-25:00	70%
Chicken Pieces (3-3.5 lbs [1.36-1.59 kg]) Internal temperature should be 185ºF (85ºC) after standing.	15:00-28:00	100%
Chicken Breast, Halves skinless, boneless (four 1.5 lbs [0.68 kg] total weight) Internal temperature should be 185ºF (85ºC) after standing.	5:30-7:30	100%
Turkey Breast, Whole Internal temperature should be 185ºF (85ºC) after standing.	10:00, then 30:00-40:00	100%, 50%
Fish Fillets, Unbreaded (1 lb [0.45 kg])	4:30-7:00	100%
Shrimp (1 lb [0.45 kg])	5:00-8:00	100%
Scallops (1.5 lbs [0.68 kg])	6:00-9:00	100%
Other		
Baked Apples (4 large)	5:00-10:00	100%
Chocolate (melt 1 square)	1:00-2:00	50%
Eggs, Scrambled (2) Eggs, Scrambled (4)	1:15-1:45 2:00-3:00	100% 100%
Eggs, Poached (1-2)	1:00-1:30	50%
Rice, Parboiled (1 cup [250 mL] uncooked)	5:00 then, 13:00-15:00	100% 50%
Nachos (large plate)	1:30-3:00	50%
Pie, reheated (1 slice) Pie, reheated (2 slices)	0:45-1:00 1:30-1:45	70% 70%

Add A Minute

Add A Minute lets you cook food for 1 minute at 100% cook power or add 1 or more minutes to your Micro Time cooking cycle. To add cooking time during Micro Time cooking, touch ADD A MINUTE once for each extra minute.

- You can enter Add A Minute only after closing the door.

When cooking time ends, 4 tones will sound and repeat every minute until you open the oven door or touch UPPER OFF/CANCEL. This will clear the display.

Cook A Bit More

Cook A Bit More lets you add time to original cook times of 4 minutes or less. You may use Cook A Bit More after or during cooking.

Within a minute after cooking time ends, open the oven door. Do not touch UPPER OFF/CANCEL. This gives you the opportunity to check for doneness. Next, close the oven door and touch COOK A BIT MORE. The oven will cook your food for a percentage of the original cook time at the original cook power.

- During cooking, Cook A Bit More works with all other microwave functions except Defrost, with original cooking times of 4 minutes or less.

During multistage cooking, Cook A Bit More works only with the final cooking stage.

Memory

By programming the Memory pad, you can recall the cooking instructions previously placed in memory and begin cooking quickly. For example, if you heat a roll every morning, program the cooking steps into Memory.

Memory also lets you program a cooking time and cook power for another person to cook at a later time.

To program Memory:

1. Set a cook time. For example for 20 seconds, touch 2 and 0 and ":20" will appear in the display.
2. Touch COOK POWER. Touch repeatedly to set a Cook Power other than 100%.
3. Touch and hold MEMORY for 5 seconds. "SAVED" will appear in the display.

To use Memory:

1. Touch MEMORY. The oven will cook according to your preprogrammed instructions.

   When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and the reminder tones will sound every minute.
2. Touch UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Interrupt Cooking

You can stop the oven during a cycle by opening the door. The oven stops heating and the fan stops, but the light stays on. To restart cooking, close the door and touch START.

If you do not want to continue cooking, close the door and the light goes off, or touch UPPER OFF/CANCEL.

Auto Cook

Times and cooking power have been preset for certain microwavable foods. Use the following chart as a guide.

FOOD	PAD	QUANTITY
Frozen Entrée	1	9 oz, 11 oz or 26 oz (255 g, 312 g or 454 g)
Casserole	2	2-8 cups (473 mL-1.89 L)
Frozen Vegetables	3	1-4 cups (250 mL-1 L)
Bacon*	4	1-6 slices, average thickness
Fresh Vegetables	5	1-4 cups (250 mL-1 L)
Frozen Burrito	6	1-4 pieces
Hot Dogs	7	1-6 pieces

*Differences in the amount of fat, meat, thickness, and curing process affect results. Average is 16 slices per pound.

To Use Auto Cook:

1. Touch AUTO COOK. "CODE" will appear on the display.
2. Touch number pad from chart
   OR
   Touch AUTO COOK repeatedly to scroll through foods.
3. Touch 0 QUANTITY (number pad "0") pad to enter quantity.

   NOTE: You must use the 0 QUANTITY pad to select quantity settings for a frozen entree, a casserole, bacon or hot dogs.
4. Touch START or wait 5 seconds for oven to start automatically.

   The display will count down the cook time.

   When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute for 15 minutes.
5. Touch UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Cooking in Stages

The microwave oven can be set to cook at different cooking powers for various lengths of time, up to 3 stages.

To Cook in Stages:

1. Touch the number pads to set a length of cook time for the first stage.
2. Touch COOK POWER and then enter a cook power (if other than 100%) from the Cooking Power chart. "TIME" will appear in the display.
3. Touch MICRO TIME to start programming next stage.
4. Repeat the above steps for second and third stage programming.

   The numbers "1," "2" and/or "3" will appear in the upper oven display during programming.
5. Touch START when cook times and cook powers have been entered.

   The oven display will count down each of the cook times. The numbers "1," "2" or "3" will appear in the display during their respective stages.

- During multistage cooking, you may use Add A Minute to increase any stage's cooking time. When the stage you want to change is active, touch ADD A MINUTE.
- During the last stage, you may also touch COOK A BIT MORE to increase the cooking time. Cook A Bit More increases the last stage's remaining cooking time by adding a percentage of the last stage's expired cooking time.
- If the last stage is Micro Time, you may use Cook A Bit More after cooking. Within 1 minute after cooking, open the oven door to check for doneness. Then close the oven door and touch COOK A BIT MORE. The food will cook for a percentage of the last stage's cook time using the last stage's cook power level.
- You may set up Warm Hold to follow multistage cooking, and you may use Cook A Bit More with Warm Hold. However, Warm Hold uses low cook power and lasts up to 99 minutes.

When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

6. Touch UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Reheating

Times and cooking powers have been preset for reheating 7 food types. You do not have to enter times or temperatures. Use the following chart as a guide.

FOOD	CODE	QUANTITY
Dinner Plate	1	1 to 2 servings
Bread**	2	1 to 6 slices
Meats	3	1 to 6 servings
Cheese Dip*	4	1 to 3 cups (250-750 mL)
Soup*	5	1 to 4 cups (250 mL-1 L)
Sauce*	6	1 to 3 cups (250-750 mL)
Pizza	7	1 to 2 servings

*Four tones will sound at the midpoint of the reheat cycle, and "STIR" will appear in the display. Stir food if desired, close door, and touch START.

**Does not apply to bread slices at refrigerator temperatures.

To Reheat Foods:

1. Touch REHEAT. "CODE" will appear in the display.

   Touch REHEAT repeatedly to scan and select food settings. For example, to select the Bread setting, REHEAT must be touched twice.

   After 3 seconds "QTY" will appear in the display, then "SRVG" will appear.

2. Touch number pads to enter quantity (in servings, strips or cups)
   OR

   Touch 0 QUANTITY (number pad "0") to scan and select quantities. For example, to select the quantity of 2 servings, 0 QUANTITY must be touched twice.

3. Touch START or wait 5 seconds and the microwave oven will start automatically.

   The remaining time will count down.

   When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

4. Touch upper oven UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Defrost

The Defrost feature can be used, or the microwave oven can be manually set to defrost by using 20% cook power.

- Food should be 0°F (-18°C) or colder at defrosting for optimal results.
- Unwrap foods and remove lids (from fruit juice) before defrosting. Remove any metal twist-ties and replace them with strings or elastic bands.
- If food is foil wrapped, remove foil and place it in a suitable container.
- Slit or pierce plastic pouches or packaging. Slit the skins, if any, of frozen food such as sausage.
- Bend plastic pouches of food to ensure even defrosting.
- Always underestimate defrosting time. If defrosted food is still icy in the center, return it to the microwave oven for more defrosting.
- The length of defrosting time varies according to how solidly the food is frozen.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of cycle for more even defrosting.
- Foods left outside the freezer for more than 20 minutes or frozen ready-made food should not be defrosted using the Custom Defrost feature, but should be defrosted manually.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See "Aluminum Foil and Metal" first.

DEFROST CHART

The Custom Defrost system has 6 categories: Meat, Poultry, Fish, Bagel, Fruit Juice, and Roll/Muffin. Use the following chart as a guide.

FOOD SETTING	CODE	WEIGHT OR QUANTITY
Meats*	1	0.1 to 6.6 lbs (45 g to 3 kg)
Poultry*	2	0.1 to 6.6 lbs (45 g to 3 kg)
Fish*	3	0.1 to 4.4 lbs (45 g to 1.34 kg)
Bagel**	4	1 to 6 pieces
Fruit Juice	5	6, 12 or 16 oz (170, 340 or 454 g)
Roll/Muffin	6	1 to 6 pieces

*See Preparation chart at end of "Defrost" section for cuts, sizes, and instructions.

**Bagel quantity settings 1 and 2 may appear to have longer defrost times than necessary; however, longer times use less cooking power.

To use Defrost:

1. Touch DEFROST. "CODE" will appear in the display.
2. Touch the number pad from the Defrost chart to select food
   OR
   Touch DEFROST repeatedly to scroll through foods.
3. Touch number pads from the Defrost chart to select the weight or quantity
   OR
   Touch 0 QUANTITY (number pad "0") repeatedly to select quantity.
   NOTE: You must use 0 QUANTITY pad to select a fruit juice quantity.
4. Touch START or wait 5 seconds, and the microwave oven will start automatically.
   The display will count down the defrost time. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected.
   If you have chosen settings 1, 2 or 3, four tones will sound in the middle of the cycle and "TURN" will appear in the display for 5 seconds. Turn food if desired, close door, and touch START.
   When the cycle ends, "End" will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
5. Touch UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

MEAT, POULTRY AND FISH DEFROST PREPARATION

Use the following chart as a guide when defrosting meat, poultry, or fish. When setting the Defrost cycle, the net weight must be entered in pounds and tenths of pounds.

MEAT	
Beef: ground, steaks, roast, stew	The narrow or fatty areas of irregular shaped cuts should be shielded with foil before defrosting. Do not defrost less than ¼ lb (113 g) or two 4 oz (113 g) patties. Place all meats in microwavable baking dish.
Lamb: stew and chops	
Pork: chops, ribs, roasts, sausage	
POULTRY	
Chicken: whole and cut up	Place in microwavable baking dish, chicken breast side up. Remove giblets from whole chicken.
Cornish hens	
Turkey: breast	
FISH	
Fillets, Steaks, Whole, Shellfish	Place in microwavable baking dish.

Popcorn

- Do not use regular paper bags or glass utensils.
- Pop only 1 package of popcorn at a time.
- Follow manufacturer's instructions when using a microwave popcorn popper.
- Listen for popping to slow to 1 pop every 1 or 2 seconds. Do not repop unpopped kernels.
- Use fresh bags of popcorn for optimal results.
- Cooking results may vary by brand and fat content.

Popping time has been preset based on commercially packaged microwave popcorn. The oven is preset for the 3.5 oz (99 g) size, but can be changed. Use the following chart as a guide.

BAG SIZE	TOUCH PAD
3.5 oz (99 g)	Once
3.0 oz (85 g)	Twice
1.75 oz (50 g)	Three times

To use POPCORN:

1. Touch POPCORN (3 SIZES).
   The microwave oven will be set to automatically begin the pop setting for the 3.5 oz (99 g) bag size.
   Touch POPCORN (3 SIZES) repeatedly to scan and select bag size.

2. Touch START or wait 5 seconds for the popping to begin automatically.

   The upper oven display will count down the popping time.

   Time may be added to popping time by touching COOK A BIT MORE during or after popping.

   When the popcorn cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

Touch upper oven UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Beverage

The Beverage feature heats beverages based on beverage type and serving temperature you choose.

To Use:

1. Touch BEVERAGE. “BEVRG” and “CODE” will appear in the display.
2. Touch BEVERAGE repeatedly until the type of beverage you want appears on the display. For example, “TEA.”
   OR

   Touch number pad from chart to select beverage type.

TYPE OF BEVERAGE	TOUCH BEVERAGE PAD	NUMBER PAD
Coffee	Once	1
Tea	Twice	2
Hot Chocolate	3 Times	3

   Next, “SERVE” will appear in the display.

3. Touch BEVERAGE repeatedly to select serving temperature.

SERVING TEMPERATURE	TOUCH BEVERAGE PAD
Warm	Once
Hot	Twice
Very hot	3 Times

4. Touch START or wait 5 seconds and the microwave oven will start automatically.

   The display will count down the time.

   When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

   IMPORTANT: Heated liquids can splash out during and after heating. A wooden stir stick placed in the cup or bowl during heating may help avoid this.

5. Touch UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Baked Potato

One or more 10 oz (283 g) potatoes can be baked automatically in the microwave oven by using the Baked Potato function.

To Bake Potatoes:

1. Touch BAKED POTATO. “QTY” will appear in the display.
2. Touch 0 QUANTITY (number pad “0”) repeatedly to select quantity or touch a number pad that matches the number you want.
3. Touch START or wait 5 seconds for oven to start automatically. The cooking time will count down.

   When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

4. Touch UPPER OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Warm Hold

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Hot cooked food can be kept warm in the microwave oven for up to 99 minutes. You can use Warm Hold by itself, or to automatically follow a cooking cycle.

Foods that are cooked covered and complete meals on dinner plates should be covered while being kept warm. Pastry items, such as pies and turnovers, should be uncovered while being kept warm.

To Use:

1. Put hot, cooked food in oven and close the door.
2. Touch WARM HOLD. “WARM” will appear in the display.

To Follow a Micro Time Cycle:

Touch WARM HOLD after the cycle has started
OR
Program Warm Hold as the last stage in multistage cooking. When the display reads “TIME,” touch WARM HOLD.

When the last cooking cycle is over, 1 tone will sound. “WARM” will come on while the oven continues to run.

MICROWAVE OVEN CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

MICROWAVE OVEN DOOR AND EXTERIOR

The area where the oven door and frame touch when closed should be kept clean.

Cleaning Method:

- Mild, nonabrasive soaps and detergents:

  Rinse with clean water and dry with soft, lint-free cloth.
- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad:

  Apply glass cleaner to towel, not directly to surface.

STAINLESS STEEL

Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

Cleaning Method:

- Stainless Steel Cleaner & Polish 31462 (not included):

  See “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner:

  Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

CONTROL PANEL

Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31662 (not included):

  See “Assistance or Service” section to order.

MICROWAVE OVEN CAVITY

Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or some recycled paper towels. Damage may occur.

On stainless steel models, rub in direction of grain to avoid damaging.

The area where the oven door and frame touch when closed should be kept clean.

Cleaning Method:

Average soil

- Mild, nonabrasive soaps and detergents:

  Rinse with clean water and dry with soft, lint-free cloth.

Heavy soil

- Mild, nonabrasive soaps and detergents:

  Heat 1 cup (250 mL) of water for 2 to 5 minutes in oven. Steam will soften soil. Rinse with clean water and dry with soft, lint-free cloth.

Odors

- Lemon juice or vinegar:

  Heat 1 cup (250 mL) of water with 1 tbs (15 mL) of either lemon juice or vinegar for 2 to 5 minutes in oven.

TURNTABLE

Replace turntable immediately after cleaning. Do not operate the microwave oven without the turntable in place.

Cleaning Method:

- Mild cleanser and scouring pad
- Dishwasher

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**
  Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
- **Is the appliance wired properly?**
  See Installation Instructions.

Display shows messages

- **Is the display showing "PF", "PF id=27" or "PF id=30"?**
  There has been a power failure. Clear the display. For further information, see the lower oven Use and Care Guide.
- **Is the display showing a letter followed by a number?**
  Clear the display. For further information, see the lower oven Use and Care Guide. If the message reappears, call for service. See "Assistance or Service" section.

Microwave oven will not operate

- **Is the door completely closed?**
  Firmly close door.
- **Is the electronic oven control set correctly?**
  See the lower oven Use and Care Guide.
- **On some models, is the Control Lock set?**
  See the lower oven Use and Care Guide.
- **On combination oven models, is the lower oven self-cleaning?**
  The upper oven will not work during the lower oven Self-Cleaning Cycle.
- **Is the magnetron working properly?**
  Heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See "Assistance or Service" section.

Microwave oven makes humming noise

- This is normal and occurs when the transformer in the magnetron cycles on.

Microwave oven door looks wavy

- This is normal and will not affect performance.

Turntable will not operate

- **Is the turntable properly in place?**
  Make sure turntable is correct side up and is sitting securely on the turntable support.
- **Is the turntable support operating properly?**
  Remove turntable. Remove and replace turntable support. Replace turntable. Put in 1 cup (250 mL) of water, then restart oven. If it is still not working, call for service. See "Assistance or Service" section. Do not operate the oven without turntable and turntable support working properly.

Turntable rotates both directions

- This is normal and depends on motor rotation at beginning of cycle.

Display shows time countdown, but is not operating

- **Is the Minute Timer in use?**
  See the lower oven Use and Care Guide.

Tones are not sounding

- **Are tones disabled?**
  See the lower oven Use and Care Guide.

Cooking times seem too long

- **Is the cooking power set properly?**
  See "Cooking Power" in "Microwave Oven Use" section.
- **Are large amounts of food being heated?**
  Larger amounts of food need longer cooking times.
- **Is the incoming voltage less than that specified in "Parts and Features?"**
  Have a qualified electrician check the electrical system of the house.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new WHIRLPOOL® appliance.

To locate FSP® replacement parts in your area, call us or your nearest Whirlpool designated service center.

Call the Whirlpool Customer eXperience Center toll free: **1-800-253-1301.**

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

  To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to Whirlpool Corporation with any questions or concerns at:

Whirlpool Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories U.S.A.

To order accessories, call the Whirlpool Customer eXperience Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at **www.whirlpool.com** and click on "Buy Accessories Online."

Stainless Steel Cleaner & Polish
(stainless steel models)
Order Part Number 31462

All-Purpose Appliance Cleaner
Order Part Number 31662

WHIRLPOOL CORPORATION MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation or Whirlpool Canada LP (hereafter "Whirlpool") will pay for Factory Specified Parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Whirlpool.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Whirlpool within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Whirlpool servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. WHIRLPOOL SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Whirlpool dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling Whirlpool. In the U.S.A., call **1-800-253-1301**. In Canada, call **1-800-807-6777**. 9/07

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____

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